

To Start

Whitebait - 7

Homemade Tartare Sauce, fresh green salad and a wedge of lemon

Brixworth Pate - 8

Butter, red onion marmalade, crusty sourdough

Camembert wedges - 7.5

Fresh green salad and cranberry sauce

Mini Butternut squash salad - (VG/GF) -7

Harissa roasted butternut squash, fresh greens, pomegranate, mixed seeds, tahini dressing & lime

Schnitzels

Freshly made here, chicken coated in breadcrumbs and deep fried, served with sweet chilli sauce, pesto mayonnaise, fresh green salad and chips.

The RLE Schnitzel "Big Boy" or "half as big" - 20/15

Parma ham, herbs & Cornish brie

The RLE Schnitviev - 17

Feta, mushrooms, chorizo & spinach

The RLE Schnitzerella (15-20 minutes)- 16.5

Mozzarella, basil, sun-dried tomatoes, parma ham

Mains

Angie's Ale Battered Fish of the Day -13.5

Chips, garden peas, homemade Tartare Sauce

Paella -18.5

Traditional Spanish rice dish with chorizo, chicken, tiger prawns, calamari and peas.

The Landlords' Burger -14.5

2 homemade Aberdeen Angus beefburgers, crispy bacon, melted cheddar cheese, lettuce, tomato, gherkin, tomato relish, coleslaw & chips RLE Vegan Burger (VG) -11.5

Beetroot, sun-dried tomato and chick pea patty, lettuce, tomato, gherkin, crispy onions, chips

Bangers & Mash -12

Brackley sausage, mustard mash, tender stem broccoli and onion gravy

Chicken/Caesar Salad - 13/12

croutons, homemade dressing, parmesan, crispy bacon

Steak

Locally sourced Newbottle Aberdeen Angus Steaks served with fresh watercress and chips

8oz Sirloin - 25 8oz Fillet - 29

Sauces; blue cheese, peppercorn, garlic - 2.5

Sides

BBQ Glazed chicken wings - 6

Franks Hot Wings - 6

Scampi - 6

Sweet Potato Wedges (V) - 4

Cheesy Garlic Bread (V) - 3

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Please inform our staff should you have any food intolerances, We will endeavour to satisfy your requirements.